



ἸΛΙΟΣ

GREEK ESTIATORIO

POLANCO - ENGLISH



WHERE TASTE
Meets Passion



ILIOS honors the diverse nuances of traditional Greek cuisine by taking it from all regions of Greece to a new level of elegance and sophistication amidst decor inspired by the conspicuous landscape and beauty.

A majestic experience filled with energy, mystery, and the flavor of Mediterranean cuisine at its finest, authentic dishes that will delight the most discerning palates, and an atmosphere where all your senses converge, creating the perfect combination for an unforgettable memory.





➤ GOLD MENU ◀

APPETIZERS

(TO CHOOSE)

MEDITERRANEAN SALAD

With figs, beans, feta cheese, spring onion, green leaves and tomato vinaigrette

SANTORINI CEVICHE* 5 OZ

Catch of the day, cucumber, cherry tomato, onion, local citrus with cilantro and fried garlic

SHORT RIB KABAB 5 oz

Grilled. On pita bread with parsley, onion and tzatziki salad

MAIN COURSES

(TO CHOOSE)

MERAKI SPAGHETTI

With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, and grana padano cheese

RIB EYE MUSAKA

Potato and eggplant slices, spices and creamy sauce au gratin with feta cheese

SEASONAL FISH FILLET 8 oz

Grilled with olive oil and mixed salts, over a stew of beans with fennel, carrot, grilled lime, arugula, and roasted shishito peppers

HALF CHICKEN 18 oz

With herbed potatoes and grilled onion

DESSERTS

(TO CHOOSE)

SOKOLATINA

Soft chocolate cake without flour, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

BAKLAVA

Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond

KATAIFI CHEESECAKE

Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries

\$1,400 MEXICAN PESOS

Price per person

This menu only applies to groups of 10 or more people. | All prices include taxes. | *Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included.

➤ PLATINUM MENU ◀

APPETIZERS

(TO CHOOSE)

GREEK SALAD

House recipe

TUNA SASHIMI * 4 oz

With pitted green olive sauce, parsley, yellow lemon, confit garlic, and Greek olive oil. With pita chips

GREEK MEATBALLS 3 pcs

With tomato soffrito, chipotle and lemon jococoque with mint

MAIN COURSES

(TO CHOOSE)

LAMB RACK 10 oz

With herb blend and muhammara

SALMON FILLET 8 oz

Creamy lemon with mint and peas sautéed in hazelnut butter

MERAKI SPAGHETTI

With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, and grana padano cheese

PRIME BEEF FILLET 10 oz

DESSERTS

(TO CHOOSE)

SOKOLATINA

Soft chocolate cake without flour, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

BAKLAVA

Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond

KATAIFI CHEESECAKE

Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries

\$1,700 MEXICAN PESOS

Price per person



➤ BLACK MENU ◀

APPETIZERS

(TO CHOOSE)

BEEF CARPACCIO* 4 oz

With cherry tomatoes, fresh herbs, Kalamata olive dressing and grana padano cheese

GREEK SALAD

House recipe

CRAB CAKE 4 oz

With crabmeat, served over tartar sauce. Accompanied by arugula salad and lemoni

PIPÉRI OCTOPUS 7 oz

Grilled. With roasted peppers, Ilios dressing, fried caper, baby arugula and yellow lemon

MAIN COURSES

(TO CHOOSE)

LAMB RACK 10 oz

With herb blend and muhammara

PRIME RIB EYE 14 oz

BRANZINO WITH FASOLADA 8 oz

With stewed giant beans, white beans, peppers, and parsley pesto

MERAKI SPAGHETTI

With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, and grana padano cheese

LOBSTER MILOS SPAGHETTI 9 oz

Tomato sauce flamed with brandy, butter lobster confit, curry, parsley, and Greek olive oil

DESSERTS

(TO CHOOSE)

SOKOLATINA

Soft chocolate cake without flour, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

BAKLAVA

Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond

KATAIFI CHEESECAKE

Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries

\$2,200 MEXICAN PESOS

Price per person





Premium

OPEN BAR

\$1,000 MEXICAN PESOS

PRICE PER PERSON

(\$500 MEXICAN PESOS ADDITIONAL HOUR)

INCLUDES:

Rum: Bacardí Blanco, Matusalem Platino, Captain Morgan Spiced, Appleton Signature Blend, Havana 7Y, Zacapa Centenario 23Y

Vodka: Smirnoff, Smirnoff Tamarindo, Ketel One, Grey Goose, Stolichnaya

Whisky: Johnnie Walker Red Label, Jack Daniel's, Johnnie Walker Black Label, Buchanan's 12Y, Bushmills Black Bush, Dewar's 12

Tequila: Cuervo Tradicional Reposado, Cuervo Tradicional Plata, Patrón Silver, Patrón Cristalino, Don Julio Reposado, Dobel Diamante, 1800 Cristalino, Herradura Blanco, Herradura Reposado, Don Julio Blanco, Casamigos Blanco

Gin: Tanqueray, Beefeater, Hendrick's, Bombay Sapphire, Puerto de Indias Strawberry

Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Montelobos Espadín

Cognac: Hennessy V.S, Hennessy V.S.O.P

Brandy: Torres 10

Liquor: Baileys, Jägermeister

Beer: Domestic and Imported

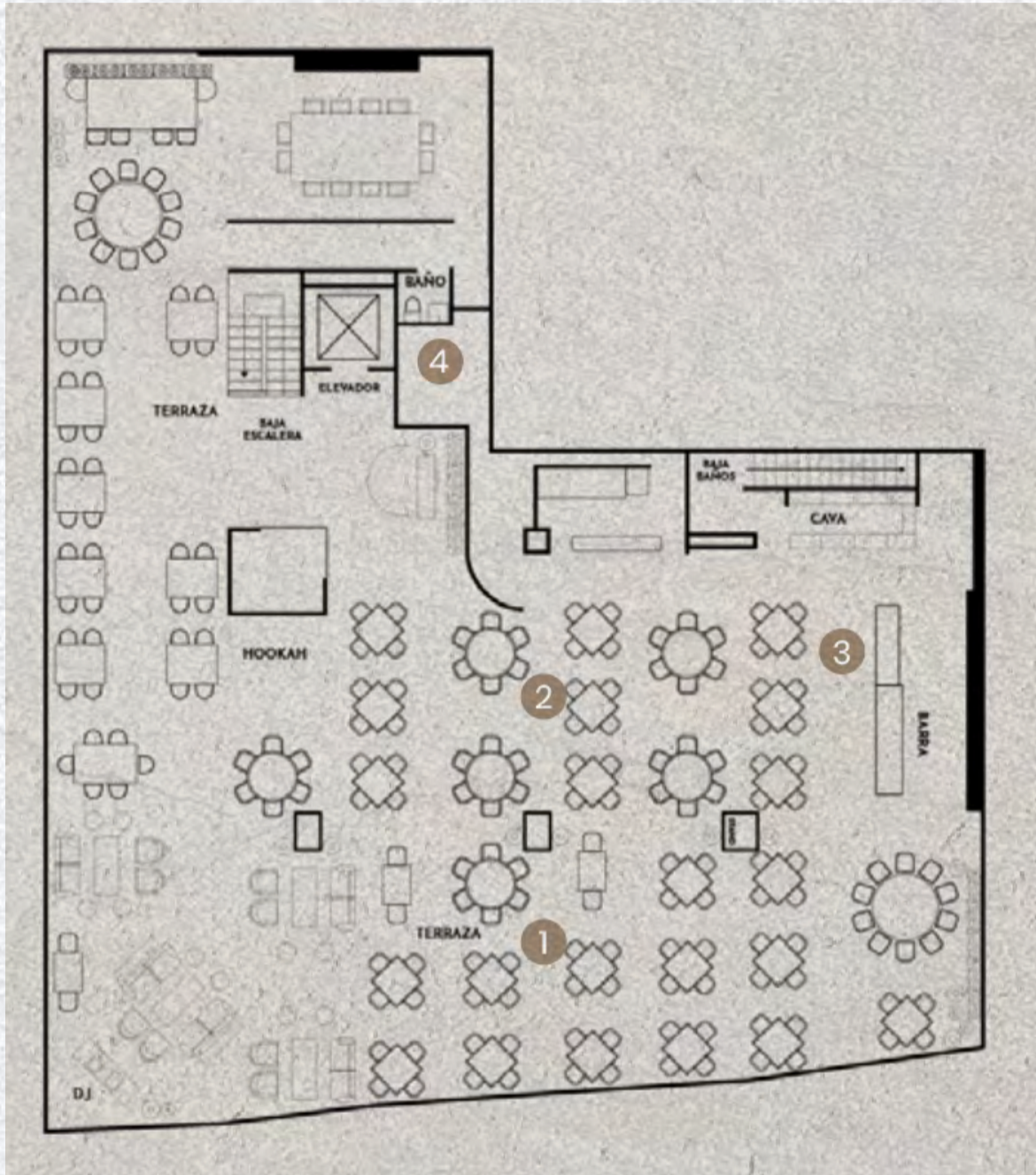
Cocktails: Signature House Mixology

*Wines, bottled water and energizing drinks are not included.



Includes 2 hours of open bar, includes mixers | This menu only applies to groups of 10 or more people.
Avoid excess. | 15% gratuity charge not included | All prices include taxes

» FLOOR PLAN «

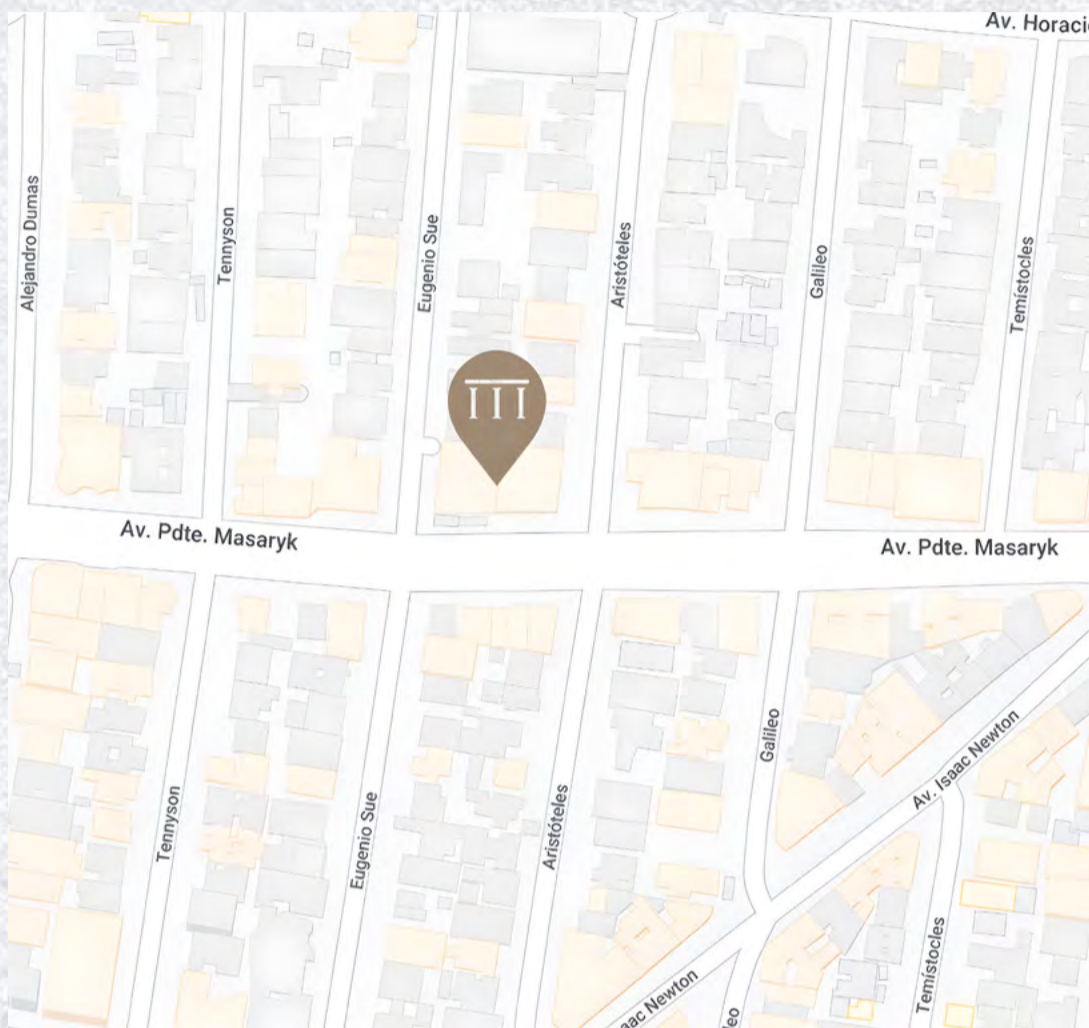


CAPACITY

TOTAL: 232 PEOPLE

- 1 TERRACE: 154 PEOPLE
- 2 MAIN HALL: 78 PEOPLE
- 3 BAR
- 4 RESTROOMS

» LOCATION «



Av. Presidente Masaryk 311, Polanco,
Mexico City

Schedule: Daily from 1:00 pm to 1:00 am
Valet Parking: Daily

SALES & GROUPS

Contact:
ventas@andermail.com
55 1841 8016

SALES DIRECTOR
Juan Carlos Garza
juancarlos.garza@grupoandersons.com

📷 @iliosrestaurante

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🌐 www.iliosrestaurante.com.mx

PROUD MEMBER

GRUPO
ANDERSON'S
EST. 1963

ΠΙΟΣ

Harry's

PORFIRIO'S

BAK'

EL SQUID ROE

LA VICENTA

H | ROOF

Capitán Charola

Señor Frogg

Freda

Nicoletta

BODEGA ARGENTINA